

In the Specification:

Please replace the paragraph beginning at page 8, line 8, with the following rewritten paragraphs:

--Attached directly adjacent the bend 28 on the guide plate 26 is a first guide bar 30. The first guide bar 30 is formed of a cylindrically shaped rod no more than one quarter of an inch in diameter. The thickness of the graspable handle 12 will generally be no more than one sixteenth of an inch. The first guide bar 30 is composed of an elongated curved section 32 and a short end section 34. The elongated curved section 32 is directly attached at one end of the guide plate ~~[[16]]~~ 26 with the opposite end of the elongated curved section 32 being attached to an outer end of the end section 34. In essence, there is a space 36 enclosed by the first guide bar 30 and the guide plate ~~[[16]]~~ 26 with this space being generally triangular in configuration. The portion of elongated section 32 that is located directly adjacent the end section 34 curves in a downward direction. The reason for this downward direction will be explained further on in the specification.

Fixedly secured to the undersurface of the elongated section 32 are a series of sharp sawteeth 38. The sawteeth 38 are to function to fix in position the first embodiment 10 in conjunction with a meat section 40 during usage. Usage of the first embodiment 10 is accomplished by placing the guide plate ~~[[16]]~~ 26 against an edge of the meat section 40. The end section 34 is aligned with an upper edge 42 of the meat section 40. Typically, the meat section 40 will be a chicken breast which will normally have been pounded to a flat configuration so that all the chicken breasts will have substantially the

Amendment to CUTTING TEMPLATE FOR CUTTING MEAT PIECES
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Serial No. 10/613,134
Filed July 3, 2003
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same thickness. With the guide plate 26 abutting against an edge of the meat section 40, the user then takes a cutting instrument in the form of a knife 44 which has a blade 46 and a handle 48, and moves the blade 46 along the outer surface of the elongated section 32 through the meat section 40 severing the meat section 40 producing a meat piece 50.--

Please replace the paragraph beginning at page 8, line 8, with the following rewritten paragraph:

--A cutting template for use for cutting of a plurality of substantially equal size meat pieces. The cutting template is to be hand operated by being placed by the user in conjunction with a meat section and then the user ~~take a~~ takes the knife and severs the meat section that is defined in size by the template.--